WYNDHAM GARDEN HOTELS CATERING INFORMATION

FOOD AND BEVERAGE SERVICE

The Wyndham Garden Hotel is responsible for the quality and freshness of the food served to our guests. Due to current Health Regulations, all food served at the Wyndham Garden Hotel must be prepared by our culinary staff. Food may not be taken off the premises after it has been prepared and served. Please note that sales and service of Alcoholic Beverages are regulated by the State. As a result, the State does not allow guests to bring alcoholic beverages into the Hotel.

SERVICE CHARGES

All food and beverage items are subject to the customary service charges and state sales tax. State sales tax may be added on rentals and other applicable items.

FUNCTION ROOM ASSIGNMENTS

Room assignments are made according to the guaranteed minimum number of people anticipated. Because these attendance figures may vary from expected attendance, we reserve the right to change room reservations to best accommodate either increasing or decreasing attendance figures.

GUARANTEES

A guaranteed attendance figure is required for all meal functions seventy-two (72) hours prior to the function date, and is not subject to reduction. We will be prepared to serve 5% over the guaranteed number.

AUDIO-VISUAL EQUIPMENT

We will be pleased to arrange for any audio-visual requirements for your function. For extensive set-ups, arrangements can be made through our office to contact local professional audio-visual services.

BILLING

A non-refundable deposit of $500.00 holds your space definite. Six weeks prior to your function, 50% of the total estimated charges is due. The remaining balance is to be paid by cashier's check, money order or credit card seventy-two (72) hours prior to your function.

SECURITY

The hotel does not assume responsibility for damage or loss of any merchandise or articles left on the premises prior to, during or following any event. Arrangements for security for equipment or merchandise prior to the event can be made through your Catering Manager.

DECORATIONS

Your Catering Manager will be happy to assist you with freshly cut flowers and centerpieces, ice carvings, and entertainment. The hotel will not permit the affixing of anything to walls, floors, or ceilings with nails, staples, tape or any other substance.

CREATE A BREAK

The following items are for use specifically when arranging a custom designed break.

Baskets of Whole Fruit
Apples, Oranges, Bananas and Seasonal Selection
CB-9

Freshly Baked Muffins, Fruit Strudel Sticks and Apple and Pecan Sticky Buns
CB-10

Assorted Individual Yogurts with Granola, Dried Cherries, Raisins and Toasted Sliced Almonds
CB-11

Freshly Brewed Coffee Decaffeinated Coffee
CB-12

Assorted Hot Tea
CB-13

Decanters of Iced Tea
CB-14

Assorted Soft Drinks
CB-15

Fresh Popped Popcorn
CB-16

Soft Pretzels
with Mustard
CB-17

Breakfast Biscuit Sandwiches
Fresh Baked Buttermilk Biscuits with Scrambled Eggs, Cheddar Cheese and Thick Sliced Smokehouse Bacon
CB-18

Sliced Fresh Fruit and Berries
CB-19

Decanters of Assorted Chilled Juices
Fresh Squeezed Orange, Cranberry, Red Grapefruit, Apple and V-8
CB-20

Bagels with Cream Cheese
CB-21

Low Fat Granola Bars
CB-22

Bottled Water
Still, Carbonated and Flavored
CB-23

Freshly Baked Cookies
Chocolate Chunk, Macadamia, Oatmeal and Peanut Butter
CB-24

Vegetable and Dip Tray
CB-25

Double Fudge Nut Brownies
CB-26

Lemonade and Raspberry Lemonade
CB-27

Breakfast Tortilla Rolls
Scrambled Eggs, Cheese, Peppers and Onions
CB-28

EXPRESS LUNCH BUFFETS

While all lunch buffets can be arranged to serve you lunch in your meeting room, the following Express Lunch Buffets were designed specifically with this arrangement in mind. Set-up, service and removal of an Express Lunch Buffet occurs with a minimal amount of interruption. Express Lunch Buffets served in other locations are subject to an additional $2.00 per person charge.

The French Picnic

Spring Mix Salad
Tossed with Balsamic Vinegar and E.V. Olive Oil

Sweet Green Bean Salad with Caramelized Red Onion

Chicken Grilled with Fine Herbs
Served Chilled with Ripe Tomatoes

Warm French Baguettes • Strawberries, Cream and Pound Cake • Iced Tea

EL-1

Add French Onion Soup with Parmesan Croutons for only $1.50

The Deli

A Selection of Shaved Roast Beef, Smoked Turkey, Ham and Tuna Salad

Cheddar, Jack and Swiss Cheeses

Torn Iceberg, Sliced Tomatoes, Red Onion and Pickle Halves

New Potato Salad • Assorted Cookies • Iced Tea

EL-2

Add Soup du Jour for Only $1.50

The Stacker Sub

An Italian Loaf Stacked with Smoked Turkey Breast, Ham, Pepperoni and Mozzarella Cheese with Tomato, Shredded Lettuce, Shaved Red Onion, Red Wine Vinegar and Italian Herbs

Cole Slaw and Marinated Peppers

Double Fudge Nut Brownies • Iced Tea

EL-3

Add Soup du Jour for Only $1.50

Market Roll-Ups

Three different types of meals rolled up into a flour tortilla.

Southwestern Marinated Grilled Chicken Roll-Up
with Shredded Iceberg, Caramelized Red Onions, Pico de Gallo and Cilantro Cream Cheese

Spicy Blackened Shrimp Roll-Up
Avocado, Spring Mix and Lemon Mayonnaise

Garden Vegetable Roll-Up
Cucumber, Tomato, Zucchini, Carrots, Spring Mix and Tomato Basil Butter

Tossed Green Salad • Fruit Salad with Strawberry Honey Yogurt Dressing • Iced Tea

EL-4

Add Soup du Jour for Only $1.50

LUNCH BUFFETS

Designed for a minimum of 25 people.
Buffet service for less than 25 people will be subject to a $50.00 charge.
All lunch buffets include Coffee, Tea and Milk, and Chef's Choice of Dessert.

The Pizza Buffet

Tossed Caesar Salad • Fresh Fruit and Berries • Penne and Roasted Seasonal Vegetable Salad
Baked Ziti • Assorted Pizzas
LB-1

The Wyndham

Soup du Jour
Salad of Mixed Greens, Tomato, Cucumber, Basil and Balsamic Vinaigrette
Artichoke Heart and Pasta Provencale
London Broil with Sauce Forestiere and Buttered Fettucine
Charbroiled Orange Soy Glazed Chicken
Fresh Seasonal Vegetable • Rolls and Butter
LB-2

Manhattan Deli

Soup du Jour
Tossed Garden Salad with Three Dressings
New Potato Salad and Traditional Cole Slaw
Platters of Shaved Ham, Pastrami, Smoked Turkey and Roast Beef with Swiss, Cheddar, Jack and Mozzarella Cheeses
Torn Iceberg Lettuce, Tomato, Red Onion and Kosher Dills
Mayonnaise, Whole Grain Mustard, Dijon Mustard and Horseradish
Fresh Deli Breads and Sandwich Rolls
LB-3

The Fajita Grill

Tortilla Soup • Fiesta Salad • Chips and Chunky Picante Sauce
Charbroiled and Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers and Onions
Hot Flour Tortillas • Mexican Rice and Refried Beans
Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream
Guacamole • Pico de Gallo and Sliced Jalapeños
LB-4

Taste of Tuscany

French Onion Soup • Tuscan Tossed Salad with Artichoke Hearts and Olives
Grilled Portobello with Roasted Vegetables, E.V. Olive Oil and Balsamic Vinegar
Classically Sautéed Chicken Piccata • Cracked Black Pepper Fettucine Alfredo
Roasted Pork Loin with White Beans and Roasted Red Bell Pepper
Fresh Seasonal Vegetables Sautéed with Garlic and Olive Oil
Soft Garlic Bread Sticks
LB-5

LUNCH ENTREES

All lunch entrees include choice of Garden or Caesar Salad or Soup du Jour, Rolls and Butter, Dessert and Coffee, Tea or Milk

Vegetable Barley Risotto Stuffed Zucchini
Grilled Zucchini with Portobello, Barley, Caramelized Shallots, Roasted Tomato and Dusted with Fried Leeks
L-1

Chicken Dijonnaise
Sautéed Breast of Chicken with White Wine and Dijon Mustard Sauce, Rice Pilaf and Fresh Seasonal Vegetables
L-2

Demi-Cut Filet Mignon
Grilled with Rosemary-Red Onion Marmalade, Roasted Garlic Red Potatoes and Fresh Seasonal Vegetables
L-3

Grilled Tuscan Chicken Breast with Penne Pasta
Roasted Tomato, Mushroom and Parmesan
L-4

Grilled Salmon Jardiniere
Six Ounce Salmon Fillet with Whole Grain Mustard Sauce Over a Bed of Seasonal Vegetables
L-5

Seared Pork Medallions
with Caramelized Bourbon Apples and Garlic Cheese Grits
L-6

Chicken Piccata
Classically Sautéed with White Wine, Fresh Lemon Juice, Capers and Whole Butter
L-7

Baked Italian Lasagna
Meat or Vegetable Lasagna with Homemade Marinara Sauce, Mozzarella and Parmesan Cheese, Fresh Seasonal Vegetables and Garlic Bread
L-8

SANDWICHES AND SALADS

All Salads include Rolls and Butter. All include Soup du Jour, Dessert and Coffee, Tea or Milk

Open Faced Grilled Vegetable Baguette with Fresh Fruit
Toasted French Baguette with Grilled Zucchini, Caramelized Red Onion, Fresh Slices of Tomato, Drizzled with E.V. Olive Oil and Topped with Melted Mozzarella
SS-1

Grilled Chicken Caesar Salad
Tender Romaine Leaves, Garlic Croutons and Fresh Parmesan with Caesar Dressing and Topped with Grilled Chicken
SS-2

Italian Hoagie
Sliced Smoked Turkey, Pepperoni, Ham and Mozzarella Cheese with Lettuce, Tomato, Shaved Red Onion and New Potato Salad
SS-3

Southern Pecan Chicken Salad Croissant
with Marinated Cucumber Salad
SS-4

Oriental Chicken Salad
Mixed Greens with a Honey-Mustard Vinaigrette, Julienne Grilled Chicken Breast, Red Bell Pepper, Green Onion, Cucumber and Toasted Sesame Seeds
SS-5

Smoked Turkey and Mozzarella Garden Sandwich
A Sandwich Roll with Shaved Smoked Turkey, Mozzarella, Sprouts and Sliced Tomato and Marinated Cucumber Salad
SS-6

EVENING CHOICES

Appetizers

Classic Shrimp Cocktail
Traditionally Served with Lemon and Horseradish Cocktail Sauce. $6.95

French Onion Soup
with Parmesan Crouton and Crispy Red Onions. $2.95

Smoked Salmon Bruschetta
Lightly Smoked Salmon and Goat Cheese Dusted with Tomato Concasse and Green Onion. $5.95

Tortellini
with Roasted Garlic Alfredo. $4.25

Entrees

All dinners include choice of Garden or Caesar Salad or Soup du Jour, Warm Dinner Rolls and Butter, Dessert, and Coffee, Tea or Milk

Roast Prime Rib of Beef
Rubbed with Herbs, Served with au Jus, Horseradish Sauce, Fresh Seasonal Vegetables and Mashed Roasted Red Potato
D-1

Veal Chop Forestiere
Twelve Ounce Chop Laced with a Portobello Demi-Glace, Roasted Root Vegetables with White Beans
D-2

New York Strip au Poivre
Twelve Ounce Choice New York Strip Pressed with Fresh Cracked Black Pepper, Grilled to Perfection with Sauce Merlot, Fresh Seasonal Vegetables and Baked Russet Potato
D-3

Tenderloin of Beef
Eight Ounce Grilled Filet with Rosemary Onion Marmalade, Fresh Seasonal Vegetables and Roasted Chateau Potato
D-4

London Broil with Roasted Garlic Mashed Potatoes
Grilled Marinated Flank Steak Thinly Sliced and Layered on Our Rich Mashed Potatoes and Fresh Seasonal Vegetables, Ladled with Sauce Bordelaise.
D-5

Seared Medallions of Pork Loin
with Caramelized Bourbon Apples on a bed of Garlic Cheese Grits
D-6

Suggested Wines are Full Bodied Merlots, Cabernets and Red Zinfandels

Vegetable Barley Risotto Stuffed Zucchini
Grilled Zucchini with Portobello, Barley, Caramelized Shallots, Roasted Tomato and Dusted with Fried Leek
D-7

Sautéed Chicken Marsala with Roasted Walnuts
Eight Ounce Breast Napped with the Classic Light Mushroom Marsala, Fresh Seasonal Vegetables and Wild Rice Pilaf
D-8

Charbroiled Orange Soy Chicken
Whole Boneless Breast placed on a Bed of Fresh Stir Fried Vegetables and Wild Rice Pilaf
D-9

Chicken Piccata
Classically Sautéed with White Wine, Fresh Lemon Juice, Capers and Whole Butter, Fresh Seasonal Vegetables and Wild Rice Pilaf.
D-10

Ancho Tequila Swordfish
Eight Ounce Steak Broiled with Ancho Tequila Garlic Butter, Garnished with Fried Leeks, Fresh Seasonal Vegetables and Barley Pilaf
D-11

Grilled Salmon Jardiniere
with Whole Grain Mustard Sauce on a Bed of Seasonal Vegetables
D-12

Lighter Flavored Entrees, such as Fish and Chicken, Match Excellently with Lighter and Peppery Wines.

Our Suggested Selections with these Dinners are Chardonnays and White Zinfandels

Demi-Cut Filet Mignon and Orange Soy Chicken
Charbroiled Six Ounce Filet with Rosemary-Red Onion Marmalade, Fresh Seasonal Vegetables and Chateau Potato
D-13

Filet Mignon and Lobster Tail
Served with Drawn Lemon Shallot Butter, Fresh Seasonal Vegetable and Baked Russet Potato
D-14

The above entrees match well with any of your favorite wines!

HOT HORS-D'OEUVRES

All prices are for 50 Pieces of One Hors-d'oeuvre Item

Petite Quiche Lorraine
H-16

Coconut Chicken
Strips of Chicken Battered with Shredded Coconut
Honey-Mustard Sauce and Ginger Soy
H-18

Bacon Wrapped Scallops
Lemon Parsley Butter
H-20

Mushrooms Stuffed with Crab
H-22

Coconut Shrimp
Jumbo Shrimp Battered with Shredded Coconut
Honey-Mustard Sauce and Ginger Soy
H-24

Crab Claws Sautéed in Garlic and Olive Oil
Tender Snow Crab Claws Peeled for Easy Eating
H-26

Egg Rolls
Honey-Mustard Sauce and Ginger Soy
H-28

Spanikopita
Small Greek Spinach and Feta, Phyllo Pies
H-17

Fried Mozzarella Sticks
with Marinara Sauce
H-19

French Bread Pizza
with Cheese, Pepperoni and Mushrooms
H-21

Fried Jalapeños
Stuffed with Cheese
H-23

Chicken Fingers
Honey-Mustard Sauce
H-25

Swedish Meatballs
in Traditional Sour Cream Demi-Glace
H-27

Orange Soy Beef or Chicken Brochettes
H-29

COLD HORS-D'OEUVRES

All prices are for 50 Pieces of One Hors-d'oeuvre Item

Deviled Eggs
H-30

Chilled Jumbo Shrimp
with Cocktail Sauce
H-32

Smoked Salmon Bruschetta
Lightly Smoked Salmon with Goat Cheese
H-34

Chilled Snow Crab Claws
with Cocktail Sauce
H-31

Assorted Finger Sandwiches
Southwest Chicken, Cucumber Dill,
Ham and Horseradish Mustard
H-33

Assorted Cold Hors-d'oeuvres
Includes Mini Finger Sandwiches, Deviled Eggs,
Salmon Bruschetta and Assorted Canapé
H-35

DINNER BUFFETS

Designed for a minimum of 25 people.
Buffet service for less than 25 people will be subject to a $50.00 charge.

Italian

Tuscan Tossed Salad • Grilled Portobello with Roasted Vegetables
with E.V. Olive Oil and Balsamic Vinegar

Fresh Sliced Fruit

Choice of Two of the Following

Baked Italian Meat or Vegetable Lasagna

Sautéed Chicken Breast Marsala with Roasted Walnuts

Grilled Tuscan Chicken with Penne Pasta, Roasted Tomato, Mushroom and Parmesan

Classically Sautéed Veal Piccata

Roasted Pork Loin with White Beans and Roasted Red Bell Pepper

Broiled Salmon Fillet with Sauce Fra Diavolo

Includes

Fettucine Alfredo • Seasonal Vegetables Sautéed in Garlic and E.V. Olive Oil

Garlic Bread • Coffee, Tea and Milk • Chef's Dessert Table

DB-1

The Wyndham Dinner

Fresh Crudité with Dip

Domestic and Imported Cheese

Caesar Salad • Tossed Garden Salad with Dressings

Choice of Three of the Following

Classically Sautéed Chicken Piccata

London Broil with Sauce Forestiere

Orange Soy Glazed Chicken Breast

Roasted Pork Loin with Caramelized Bourbon Apples

Charbroiled Salmon Fillet Jardiniere

Classically Sautéed Chicken Marsala with Roasted Walnuts

Includes

Rice Pilaf and Roasted Garlic Red Potatoes

Chef's Selection of Fresh Seasonal Vegetables

Warm Dinner Rolls and Butter • Coffee, Tea and Milk • Chef's Dessert Table

DB-2

Carving Station

Chef Carved Prime Rib of Beef may be substituted as one of the Entree Choices
for the above Buffets for an additional $2.95 per person.

HORS-D'OEUVRES - RECEPTIONS

Carving Stations

Served with Mini-Rolls and Sauces

Honey Glazed Ham
Serves 50 People
H-1

Roast Baron of Beef
Small - Serves 50 People H-2S
Large - Serves 100 People H-2L

Roast Tenderloin of Beef
Serves 25 People
H-3

Whole Roast Breast of Turkey
Serves 50 People
H-4

There will be an attendant fee of $15.00 per hour per station (3 hour minimum).

Cold Trays

French Crudité and Dip
Small, Medium and Large
H-5S • H-5M • H-5L

Domestic and Imported Cheese Board
Small, Medium and Large
H-6S • H-6M • H-6L

Platter of Grilled Vegetables
An Assortment of Seasonal Vegetables Lightly Charbroiled and Served with Cruets of E.V. Olive Oil and Balsamic Vinegar and French Baguettes
H-7S • H-7M • H-7L

Baked Brie en Croute
with Toasted Almonds and Apricot Glaze and Sliced French Baguette
H-8

Smoked Salmon
Lemon, Minced Red Onion, Chopped Egg, Capers and Cocktail Breads
H-9

Chocolate Fondue with Strawberries and Pound Cake
Small, Medium and Large
H-10S • H-10M • H-10L

Fresh Fruit and Dip
Small, Medium and Large
H-11S • H-11M • H-11L

Small Serves 25 Guests • Medium Serves 50 Guests • Large Serves 100 Guests

Snacks

Potato Chips, Tortilla Chips, Popcorn and Caramel Corn
with Picante and French Onion Dip
H-12

Tortilla Chips and Salsa
H-13
Add Guacamole and Chile Con Queso for only $2.95 per person

Soft Pretzels
with Mustard
H-14

Deluxe Mixed Nuts and Bar Snacks
H-15

THEME RECEPTIONS

Add to your Reception or Buffet to Create a Unique and Festive Occasion.
Theme Stations are designed to be added to Dinner Buffets or Receptions.
All Theme Reception Stations are priced per portion with a minimum order of 25 portions.

Mexican Fiesta

Chicken and Beef Fajitas, Tortilla Chips and Picante Sauce, Shredded Lettuce, Cheese, Sour Cream, Tomatoes, Guacamole and Pico de Gallo

TRS-1

Little Italy

Assorted Pizzas with Sausage, Mushrooms, Pepperoni and Cheese Toppings.

TRS-2

China Town

Shrimp, Beef and Chicken Stir-Fry

TRS-3

Taco Bar

Spicy Ground Beef, Shredded Lettuce, Cheeses, Sour Cream, Guacamole, Picante and Tomatoes

TRS-4

Pasta Bar

Select Two Pasta and Two Sauces

Pastas:
Fettucini, Black Pepper Linguine, Penne or Cheese Tortellini

Sauces: Alfredo, Marinara, Mushroom Herb

TRS-5

Coffee and Dessert Bar

Freshly Brewed Coffee, Decaffeinated Coffee, Four Flavored Brewed Coffees with Cinnamon Sticks and Chocolate Shavings, Assortment of French Pastries

TRS-6

Caesar Bar

Fresh Romaine Lettuce with Caesar Dressing, Fresh Grated Parmesan, Garlic Croutons, Ground Black Pepper and Olives

TRS-7

Beef Tenderloin Tournedos Sauté

Fine Herb and Mushroom Demi-Glace

TRS-8

Jumbo Shrimp Scampi Sauté

White Wine, Garlic and Whole Butter

TRS-9

All Stations May be Set as Self-Service or Prepared a La Minute with a Chef Attendant.
Cooking/Carving Stations Requiring a Chef Attendant are $15.00 Per Hour (Minimum of Three Hours)

THE JOURNEY'S END

The Border Break

Nine Layer Dip
Refried Beans, Grated Cheese, Sour Cream,
Black Olives, Shredded Lettuce, Pico de Gallo,
Guacamole, Jalapeños and Picante Sauce

Tri-Colored Tortilla Chips

Chile Con Queso

Chunky Picante Sauce

Guacamole

"Add a Little Flare with a Margarita Bar"
On the Rocks and Frozen Pitchers,
Glasses with Salt and Limes

CB-2

The Baker's Dozen

Fresh Baked Chocolate Chunk,
Macadamia-White Chocolate,
Oatmeal-Raisin and Peanut Butter Cookies

Double Fudge Nut Brownies

Spiced Honey Roasted Pecans
Warm from the Oven

Fresh Brewed Coffee and Skim Milk

CB-3

I Scream, You Scream

Featuring Rich Haagen Dazs
Chocolate and Vanilla Ice Creams

Fruit Sorbet

Fresh Strawberry Sauce
and Warm Fudge Sauce

Assorted Candy Toppings, Chopped Nuts,
Whipped Cream, and of course Cherries

Fresh Brewed Coffee and Milk

CB-4

The Health Nut

A Basket of Whole Fruit
Apples, Bananas, Oranges and Seasonal Selection

Carob Coated Snacks

Pretzels

Low Fat Granola Bars

Fruit Sorbet

Decanters of Lemonade and Iced Tea

CB-5

The Wave

Premium Hot Dogs
All the Condiments - Yellow Mustard to Sauerkraut

Large Soft Pretzel
with Mustard

Fresh Popcorn

Peanuts in the Shell

CB-6

"For Even More Authenticity,
Add Your Favorite Beers"

The French Countryside

Imported and Domestic Cheeses
Displayed on Marble

Fresh Vegetables Display
with Dip

Crusty French Baguettes and Crackers

Bunches of Grapes on the Vine
and Plump Ripe Strawberries

Short Bread Cookies

CB-7

"Make It a Real Bon Jour, Add a Fine
Wine from Our Selection by the Bottle"

The Munch A-Bunch

Potato Chips and Dip • Tortilla Chips and Chunky Salsa • Pretzels

Caramel Corn • Chicago-Style Snack Mix • Assorted Mini Chocolate Bars

Decanters of Lemonade and Iced Tea

CB-8

MEETING PACKAGES

Choose any of the following full day packages either with lunch or without lunch

The Monterey

The Wyndham Continental Breakfast

Decanters of Assorted Chilled Juices

Freshly Baked Muffins, Assorted Bagels and Cream Cheese, Apple and Pecan Sticky Buns and Fruit Strudels

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Milk

Morning Coffee Refresh

LUNCH

The Fajita Grill Buffet

Tortilla Soup • Fiesta Salad

Chips and Chunky Picante Sauce

Charbroiled and Sliced Marinated Chicken Breast and Beef with Roasted Bell Peppers and Onions, Hot Flour Tortillas

Mexican Rice and Refried Beans

Fresh Onion, Tomato, Jack and Cheddar Cheeses, Sour Cream, Guacamole, Pico de Gallo and Sliced Jalapeños

Dessert

Coffee, Tea and Milk

AFTERNOON BREAK

The Border Break

Nine Layer Dip • Tri-Colored Tortilla Chips

Chile Con Queso • Chunky Picante Sauce • Guacamole

MP-1 or MPWO-1

The Cosmopolitan

The Wyndham Continental Breakfast

Decanters of Assorted Chilled Juices

Freshly Baked Muffins, Assorted Bagels and Cream Cheese, Apple and Pecan Sticky Buns and Fruit Strudels

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Milk

Morning Coffee Refresh

LUNCH

The Wyndham Lunch Buffet

Soup du Jour

Salad of Mixed Greens, Tomato, Cucumber, Basil and Balsamic Vinaigrette • Artichoke Heart and Pasta Provencale

London Broil with Sauce Forestiere and Buttered Fettucine

Charbroiled Orange Soy Glazed Chicken

Fresh Seasonal Vegetable • Rolls and Butter

Dessert • Coffee, Tea and Milk

AFTERNOON BREAK

The Health Nut Break

Basket of Whole Fruit to Include: Apples, Bananas, Oranges and Seasonal Selection

Carob Coated Snacks

Pretzels and Low Fat Granola Bars

Fruit Sorbet • Decanters of Lemonade and Iced Tea

MP-3 or MPWO-3

The Piazza

The Wyndham Continental Breakfast

Decanters of Assorted Chilled Juices

Freshly Baked Muffins, Assorted Bagels and Cream Cheese, Apple and Pecan Sticky Buns and Fruit Strudels

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Milk

Morning Coffee Refresh

LUNCH

The Pizza Buffet

Tossed Caesar Salad • Fresh Fruit and Berries • Penne and Roasted Seasonal Vegetable Salad • Baked Ziti • Assorted Pizzas

Dessert • Coffee, Tea and Milk

AFTERNOON BREAK

I Scream, You Scream Break

Featuring Rich Haagen Dazs Chocolate and Vanilla Ice Creams

Fruit Sorbet

Fresh Strawberry Sauce and Warm Fudge Sauce

Assorted Candy Toppings, Chopped Nuts, Whipped Cream and Cherries

Fresh Brewed Coffee and Milk

MP-2 or MPWO-2

The Backstreet Deli

The Wyndham Continental Breakfast

Decanters of Assorted Chilled Juices

Freshly Baked Muffins, Assorted Bagels and Cream Cheese, Apple and Pecan Sticky Buns and Fruit Strudels

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Milk

Morning Coffee Refresh

LUNCH

The Manhattan Deli Buffet

Soup du Jour • Tossed Garden Salad with Three Dressings

New Potato Salad and Traditional Cole Slaw

Platters of Shaved Ham, Pastrami, Smoked Turkey and Roast Beef with Swiss, Cheddar, Jack and Mozzarella Cheeses

Torn Iceberg Lettuce, Tomato, Red Onion and Kosher Dills

Mayonnaise, Whole Grain Mustard, Dijon Mustard and Horseradish

Fresh Deli Breads and Sandwich Roll

Dessert • Coffee, Tea and Milk

AFTERNOON BREAK

The Baker's Dozen Break

Fresh Baked Chocolate Chunk, Macadamia-White Chocolate, Oatmeal-Raisin and Peanut Butter Cookies

Double Fudge Nut Brownies

Spiced Honey Roasted Pecans (Warm from the Oven)

Fresh Brewed Coffee and Skim Milk

MP-4 or MPWO-4

BREAKFAST

Breakfast Entrees include Freshly Squeezed Orange Juice, Breakfast Pastry Basket and Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Milk

The Wyndham Breakfast

Country Fresh Scrambled Eggs, Crisp Smokehouse Bacon or Sausage Links and Country Style Breakfast Potatoes. B-1

English Scramble

Country Fresh Eggs Scrambled with Diced Ham and Green Onions Topped with Melted Cheddar Cheese and Monterey Jack Cheese all on a Toasted English Muffin with Country Style Breakfast Potatoes. B-2

New York Steak and Eggs

A Breakfast Cut Grilled New York Strip Steak, Fresh Scrambled Eggs with Chopped Green Onions and Country Style Breakfast Potatoes. B-3

Fresh Fruit Starter

Sliced Fresh Seasonal Melons and Seasonal Berries. $2.25 per person

BREAKFAST BUFFETS

Wyndham Continental Breakfast

Freshly Baked Muffins, Assorted Bagels and Cream Cheese, Apple and Pecan Sticky Buns, and Fruit Strudels
Decanters of Assorted Chilled Juices • Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Milk
CB-1

Wyndham Breakfast Buffet

Buffet service for less than 25 people will be subject to a $50.00 charge.
Decanters of Assorted Chilled Juices • Fresh Scrambled Eggs
Thick Sliced Smokehouse Bacon and Sausage Links • Country Style Breakfast Potatoes
An Assortment of Freshly Baked Muffins, Assorted Bagels and Cream Cheese,
Fresh Baked Biscuits, Apple and Pecan Sticky Buns and Fruit Strudels
Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Milk
BB-1

ADDITIONAL BREAKFAST ITEMS

Great additions to The Wyndham Buffet or The Wyndham Continental Breakfast.
These prices reflect use as an addition to The Wyndham Continental Breakfast or to The Wyndham Breakfast Buffet only.

Sliced Fresh Melons and Berries $1.50 per person

Breakfast Tortilla Rolls

Scrambled Eggs, Cheese, Peppers and Onions. $1.25 per person

Chilled Individual Yogurts and Toppings

with Granola, Raisins, Sliced Toasted Almonds and Dried Cherries. $1.95 per person

Eggs Benedict

Prepared Traditionally with Canadian Bacon and Hollandaise on an English Muffin. $2.50 per person

Assorted Flavored Whipped Cream Cheese $0.95 per person

Omelette Station with Chef Cooked Omelettes Made to Order (25 person minimum) $3.00 per person

French Toast with Maple Syrup and Fresh Strawberry Sauce $1.50 per person

Breakfast Biscuit Sandwiches

Fresh Baked Buttermilk Biscuits with Scrambled Eggs,
Cheddar Cheese and Thick Sliced Smokehouse Bacon. $1.75 per person

Granola and Assorted Cold Cereals $1.00 per person

PRICE LIST

BREAKFAST

B-1	Wyndham Breakfast	$11.50 pp
B-2	English Scramble	$10.50 pp
B-3	Steak & Eggs	$16.50 pp
BB-1	Breakfast Buffet	$13.50 pp

COFFEE BREAKS

CB-1	Continental Break	$6.95 pp
CB-2	The Border Break	$5.50 pp
CB-3	Baker's Dozen	$5.25 pp
CB-4	I Scream, You Scream	$5.75 pp
CB-5	The Health Nut	$4.95 pp
CB-6	The Wave	$5.95 pp
CB-7	The French Countryside	$6.25 pp
CB-8	The Munch-A-Bunch	$4.75 pp
CB-9	Baskets of Whole Fruit	$15.00 dz
CB-10	Assorted Muffins and Buns	$21.00 dz
CB-11	Individual Yogurts	$2.25 ea
CB-12	Coffee, Decaf	$28.00 gl
CB-13	Assorted Hot Tea	$1.50 bg
CB-14	Iced Tea	$8.00 cf
CB-15	Assorted Soft Drinks	$2.00 ea
CB-16	Fresh Popped Popcorn	$1.00 pp
CB-17	Soft Pretzels	$24.00 dz
CB-18	Breakfast Biscuit Sandwich	$2.50 ea
CB-19	Sliced Fresh Fruit and Berri	$2.25 pp
CB-20	Assorted Juices	$12.00 cf
CB-21	Bagels with Cream Cheese	$24.00 dz
CB-22	Low Fat Granola Bars	$15.00 dz
CB-23	Assorted Bottled Water	$2.75 ea
CB-24	Freshly Baked Cookies	$19.95 dz
CB-25	Vegetable and Dip Tray	$1.95 pp
CB-26	Double Fudge Nut Brownie	$21.00 dz
CB-27	Lemonade & Rasp Lemona	$8.00 cf
CB-28	Breakfast Tortilla Rolls	$1.95 ea

MEETING PACKAGES

MP-1	The Monterey	$30.95 pp
MPWO-1	The Monterey	$12.50 pp
MP-2	The Piazza	$27.75 pp
MPWO-2	The Piazza	$12.75 pp
MP-3	The Cosmopolitan	$29.50 pp
MPWO-3	The Cosmopolitan	$11.95 pp
MP-4	The Backstreet Deli	$28.75 pp
MPWO-4	The Backstreet Deli	$12.25 pp

LUNCHEON BUFFETS

LB-1	Pizza Buffet	$15.50 pp
LB-2	Wyndham Buffet	$17.95 pp
LB-3	Manhattan Deli	$16.95 pp
LB-4	Fajita Grill	$18.95 pp
LB-5	Taste of Tuscany	$19.50 pp

EXPRESS LUNCH BUFFETS

EL-1	The French Picnic	$14.95 pp
EL-2	The Deli	$13.95 pp
EL-3	The Stacker Sub	$13.50 pp
EL-4	Market Roll-Ups	$14.50 pp

LUNCH ENTREES

L-1	Stuffed Zucchini	$14.95 pp
L-2	Chicken Dijonnaise	$14.95 pp
L-3	Filet Mignon	$19.95 pp
L-4	Tuscan Chicken Breast	$15.75 pp
L-5	Salmon Jardiniere	$16.95 pp
L-6	Pork Medallions	$16.75 pp
L-7	Chicken Piccata	$15.75 pp
L-8	Italian Lasagna	$14.50 pp

SANDWICHES AND SALADS

SS-1	Vegetable Baguette	$14.50 pp
SS-2	Chicken Caesar Salad	$14.95 pp
SS-3	Italian Hoagie	$15.50 pp
SS-4	Pecan Chicken Salad	$15.50 pp
SS-5	Oriental Chicken Salad	$15.50 pp
SS-6	Turkey and Mozzarella	$15.50 pp

DINNER ENTREES

D-1	Prime Rib of Beef	$24.95 pp
D-2	Veal Chop Forestiere	$29.95 pp
D-3	New York Strip au Poivre	$26.95 pp
D-4	Tenderloin of Beef	$28.50 pp
D-5	London Broil	$20.95 pp
D-6	Medallions of Pork Loin	$21.95 pp
D-7	Stuffed Zucchini	$19.50 pp
D-8	Chicken Marsala	$21.25 pp
D-9	Orange Soy Chicken	$19.95 pp
D-10	Chicken Piccata	$20.50 pp
D-11	Tequila Swordfish	$23.95 pp
D-12	Salmon Jardiniere	$22.95 pp
D-13	Filet Mignon & Chicken	$28.50 pp
D-14	Filet Mignon & Lobster Ta	Mkt

DINNER BUFFETS

DB-1	Italian Dinner Buffet	$24.95 pp
DB-2	Wyndham Dinner Buffet	$27.95 pp

HORS-D'OEUVRES

H-1	Honey Glazed Ham	$175.00 ea
H-2	Baron of Beef	
	Small	$100.00 ea
	Large	$200.00 ea
H-3	Roast Tenderloin	$195.00 ea
H-4	Roast Turkey Breast	$150.00 ea
H-5	Crudite and Dip	
	Small	$55.00 ea
	Medium	$110.00 ea
	Large	$165.00 ea

HORS-D'OEUVRES

H-6	Cheese Board	
	Small	$65.00 ea
	Medium	$130.00 ea
	Large	$195.00 ea
H-7	Grilled Vegetable Platter	
	Small	$75.00 ea
	Medium	$150.00 ea
	Large	$225.00 ea
H-8	Brie en Croute	$125.00 ea
H-9	Smoked Salmon	$195.00 ea
H-10	Chocolate Fondue	
	Small	$105.00 ea
	Medium	$210.00 ea
	Large	$315.00 ea
H-11	Fresh Fruit and Dip	
	Small	$85.00 ea
	Medium	$170.00 ea
	Large	$255.00 ea
H-12	Chips, Popcorn, and Caram	$15.00 lb
H-13	Tortilla Chips and Salsa	$15.00 lb
H-14	Soft Pretzels	$24.00 dz
H-15	Mixed Nuts and Bar Snacks	$15.00 lb
H-16	Petite Quiche Lorraine	$70.00 pc
H-17	Spanikopita	$70.00 pc
H-18	Coconut Chicken	$90.00 pc
H-19	Fried Mozzarella Sticks	$60.00 pc
H-20	Bacon Wrapped Scallops	$90.00 pc
H-21	French Bread Pizza	$60.00 pc
H-22	Mushrooms Stuffed with Cr	$90.00 pc
H-23	Fried Jalapenos	$60.00 pc
H-24	Coconut Shrimp	$90.00 pc
H-25	Chicken Fingers	$90.00 pc
H-26	Sautéed Crab Claws	$125.00 pc
H-27	Swedish Meatballs	$70.00 pc
H-28	Egg Rolls	$70.00 pc
H-29	Beef or Chicken Brochettes	$90.00 pc
H-30	Deviled Eggs	$55.00 pc
H-31	Chilled Snow Crab Claws	$125.00 pc
H-32	Chilled Jumbo Shrimp	$125.00 pc
H-33	Assorted Finger Sandwiches	$60.00 pc
H-34	Smoked Salmon Bruschetta	$90.00 pc
H-35	Assorted Cold Hors-d'Oeuv	$65.00 pc

HORS-D'OEUVRES
THEME RECEPTION STATIONS

TRS-1	Mexican Fiesta	$6.50 por
TRS-2	Little Italy	$4.95 por
TRS-3	China Town	$5.50 por
TRS-4	Taco Bar	$4.75 por
TRS-5	Pasta Bar	$4.75 por
TRS-6	Coffee-Dessert Bar	$7.50 por
TRS-7	Caesar Bar	$4.50 por
TRS-8	Tenderloin Tournedos Sau	$8.50 por
TRS-9	Jumbo Shrimp Scampi Sau	$8.50 por

PRICES DO NOT INCLUDE 18% SERVICE CHARGE OR SALES TAX

5/21/97

WYNDHAM GARDEN HOTEL MIDTOWN

PRICE LIST

BREAKFAST

B-1	Wyndham Breakfast	$11.50 pp
B-2	English Breakfast	$10.50 pp
B-3	Steak & Eggs	$16.50 pp
BB-1	Breakfast Buffet	$13.50 pp

COFFEE BREAKS

CB-1	Continental Break	$6.95 pp
CB-2	The Doctor Break	$5.50 pp
CB-3	Bakery Dozen	$5.25 pp
CB-4	Ice cream, You Scream	$3.25 pp
CB-5	The Health Nut	$4.95 pp
CB-6	The Wave	$7.95 pp
CB-7	The French Countryside	$6.25 pp
CB-8	The Munch-A-Bunch	$4.75 pp
CB-9	Baskets of Whole Fruit	$12.00 ea
CB-10	Assorted Muffins and Buns	$21.00 dz
CB-11	Individual Yogurts	$2.25 ea
CB-12	Coffee, Decaf	$24.00 gl
CB-13	Assorted Hot Tea	$1.50 pp
CB-14	Iced Tea	$8.00 gl
CB-15	Assorted Soft Drinks	$2.00 ea
CB-16	Fresh Popped Popcorn	$1.00 pp
CB-17	Soft Pretzels	$24.00 dz
CB-18	Incredible Bread Sandwich	$2.50 ea
CB-19	Sliced Fresh Fruit and Berry	$2.25 pp
CB-20	Assorted Juices	$12.00 gl
CB-21	Bagels with Cream Cheese	$24.00 dz
CB-22	Low Fat Granola Bars	$12.00 dz
CB-23	Assorted Bottled Water	$2.75 ea
CB-24	Freshly Baked Cookies	$19.95 dz
CB-25	Vegetable and Dip Tray	$7.95 pp
CB-26	Double Fudge Nut Brownie	$12.00 dz
CB-27	Lemonade & Iced Lemons	$8.00 gl
CB-28	Smoothies Vanilla Kiwi	$1.95 ea

MEETING PACKAGES

MP	The Monarch	$30.95 pp
MP/WD-1	The Monarch	$32.50 pp
MP-2	The Phoenix	$27.75 pp
MP/WD-2	The Phoenix	$31.75 pp
MP-3	The Cosmopolitan	$29.50 pp
MP/WD-3	The Cosmopolitan	$31.95 pp
MP-4	The Bradstreet Deli	$28.75 pp
MP/WD-4	The Bradstreet Deli	$31.35 pp

LUNCHEON BUFFETS

LB-1	Pizza Party	$15.50 pp
LB-2	Wyndham Buffet	$17.95 pp
LB-3	Midtown Deli	$16.95 pp
LB-4	Plaza Grill	$18.95 pp
LB-5	Taste of Tuscany	$19.50 pp

EXPRESS LUNCH BUFFETS

EL-1	The French Picnic	$14.95 pp
EL-2	The Deli	$15.95 pp
EL-3	The Market Sub	$13.50 pp
EL-4	Market Roll-Up	$14.50 pp

LUNCH ENTREES

L-1	Stuffed Tomato	$14.95 pp
L-2	Chicken Diplomatic	$14.95 pp
L-3	Fish Milanese	$19.95 pp
L-4	Tuscan Chicken Breast	$15.75 pp
L-5	Salmon Florentine	$16.95 pp
L-6	Pork Medallions	$16.75 pp
L-7	Cordon Picante	$15.75 pp
L-8	Italian Lasagna	$14.50 pp

SANDWICHES AND SALADS

SS-1	Vegetable Baguette	$14.50 pp
SS-2	Chicken Caesar Salad	$14.95 pp
SS-3	Italian Hoagie	$15.50 pp
SS-4	Pecan Chicken Salad	$15.50 pp
SS-5	Oriental Chicken Salad	$15.50 pp
SS-6	Turkey and Mozzarella	$15.50 pp

DINNER ENTREES

D-1	Prime 10oz of Beef	$24.95 pp
D-2	Veal Chop Florentine	$29.95 pp
D-3	New York Strip en Poivre	$26.95 pp
D-4	Tenderloin of Beef	$22.95 pp
D-5	Lasagna Bordi	$20.95 pp
D-6	Medallions of Pork Lois	$21.95 pp
D-7	Stuffed Zucchini	$19.50 pp
D-8	Chicken Marsala	$21.25 pp
D-9	Orange Soy Chicken	$19.95 pp
D-10	Chicken Picasso	$20.50 pp
D-11	Tagliolo Sweetbiscuit	$21.95 pp
D-12	Italian Tortellini	$22.95 pp
D-13	Pollo Magnus & Chicken	$18.50 pp
D-14	Filet Mignon & Lobster Tail	MP

DINNER VARIETIES

DB-1	Italian Dinner Buffet	$24.95 pp
DB-2	Wyndham Dinner Buffet	$27.95 pp

HORS-D'OEUVRES

H-1	Honey Glazed Ham	$175.00 ea
H-2	Baron of Beef	
	Small	$300.00 ea
	Large	$500.00 ea
H-3	Roast Tenderloin	$192.00 ea
H-4	Roast Turkey Breast	$130.00 ea
H-5	Crudite and Dip	
	Small	$60.00 ea
	Medium	$110.00 ea
	Large	$160.00 ea

HORS-D'OEUVRES

H-6	Cheese Board	
	Small	$65.00 ea
	Medium	$120.00 ea
	Large	$195.00 ea
H-7	Grilled Vegetable Platter	
	Small	$75.00 ea
	Medium	$130.00 ea
	Large	$225.00 ea
H-8	Brie en Croute	$125.00 ea
H-9	Smoked Salmon	$105.00 ea
H-10	Chocolate Fondue	
	Small	$105.00 ea
	Medium	$210.00 ea
	Large	$315.00 ea
H-11	Fresh Fruit and Dip	
	Small	$85.00 ea
	Medium	$170.00 ea
	Large	$255.00 ea
H-12	Chips, Popcorn, and Cream	$12.00 lb
H-13	Tortilla Chips and Salsa	$15.00 lb
H-14	Soft Pretzels	$24.00 dz
H-15	Mixed Nuts and Bar Snacks	$12.00 lb
H-16	Petite Quiche Lorraine	$20.00 pc
H-17	Spanakopita	$20.00 pc
H-18	Cayenne Chicken	$40.00 pc
H-19	Fried Mozzarella Sticks	$20.00 pc
H-20	Bacon Wrapped Scallops	$30.00 pc
H-21	French Bread Pizza	$60.00 pc
H-22	Mushrooms Stuffed with Cr	$60.00 pc
H-23	Fried Jalapenos	$60.00 pc
H-24	Coconut Shrimp	$60.00 pc
H-25	Chicken Fingers	$60.00 pc
H-26	Smoked Crab Claws	$125.00 pc
H-27	Swedish Meatballs	$70.00 pc
H-28	Egg Rolls	$70.00 pc
H-29	Buffalo Chicken Bruschetta	$60.00 pc
H-30	Devilled Eggs	$36.00 pc
H-31	Chilled Snow Crab Claws	$125.00 pc
H-32	Chilled Jumbo Shrimp	$125.00 pc
H-33	Assorted Finger Sandwiches	$50.00 pc
H-34	Smoked Salmon Bruschetta	$60.00 pc
H-35	Assorted Chill Hors-d'Oeu	$65.00 pc

HORS-D'OEUVRES

THEME RECEPTION STATIONS

THS-1	Mexican Fiesta	$8.50 pp
THS-2	Italian Party	$4.95 pp
THS-3	China Town	$9.50 pp
THS-4	Taco Bar	$4.75 pp
THS-5	Pasta Bar	$4.25 pp
THS-6	Gourmet Cheese Bar	$7.50 pp
THS-7	Caesar Bar	$4.50 pp
THS-8	Tomato Tomatoes Tomatoes Bar	$8.50 pp
THS-9	Jumbo Shrimp Scampi Bar	$8.50 pp

PRICES DO NOT INCLUDE 18% SERVICE CHARGE OR SALES TAX

BEVERAGES

HOST BAR

House Labels - $3.75
Call Labels - $4.25
Prestige Labels - $4.50
House Wine - $3.75
Domestic Beer - $3.25
Imported Beer - $3.75
Cordials and Liqueurs - $5.00
Mineral Waters - $2.75
Soft Drinks - $1.50

CASH BAR

House Labels - $4.00
Call Labels - $4.50
Prestige Labels - $4.75
House Wine - $4.00
Domestic Beer - $3.50
Imported Beer - $4.00
Cordials and Liqueurs - $5.25
Mineral Waters - $2.75
Soft Drinks - $1.50

COCKTAIL PACKAGE

Unlimited Beverage Service charged per Person, based on Guaranteed Attendance, on an Hourly Basis.

	House Brands	Call Brands	Prestige Brands
First Hour	$8.00 per person	$9.00 per person	$9.75 per person
Second Hour	$5.00 per person	$5.75 per person	$6.25 per person
Each Additional Hour	$3.00 per person	$3.25 per person	$3.50 per person

DRAFT BEER

Domestic 1/2 Barrels - $275.00
Domestic 1/4 Barrels - $140.00

WINE/CHAMPAGNE

House Wine - $17.95 per bottle
House Champagne - $17.95 per bottle
Champagne or Wine Punch - $45.00 per gallon
Additional Suggestions Available

MISC

Fruit Punch - $25.00 per gallon
Margaritas - $15.00 per carafe
Bloody Marys - $15.00 per carafe
Mimosas - $15.00 per carafe

BARTENDER CHARGES

Bartender fee of $45.00 will be charged for the first three hours, $10 for each additional hour

The Sales and Service of Alcoholic Beverages are Regulated by the State. As a Licensee, the Wyndham Garden Hotel is Responsible for the Administration of the Regulations. It is a Policy, Therefore, That Liquors Cannot be Brought into the Hotel from the Outside.

5/23/97

PRICES DO NOT INCLUDE 18% SERVICE CHARGE OR SALES TAX

BEVERAGES

HOST BAR

House Labels - $11.75
Call Labels - $4.25
Prestige Labels - $4.50
House Wine - $5.75
Domestic Beer - $3.25
Imported Beer - $5.75
Cordials and Liqueurs - $5.00
Mineral Waters - $2.75
Soft Drinks - $1.50

CASH BAR

House Labels - $4.00
Call Labels - $4.50
Prestige Labels - $4.75
House Wine - $4.00
Domestic Beer - $3.50
Imported Beer - $4.00
Cordials and Liqueurs - $5.25
Mineral Waters - $2.75
Soft Drinks - $1.50

COCKTAIL PACKAGE

Unlimited Beverage Service charged per Person, based on Guaranteed Attendance, on an Hourly Basis

	House Brands	Call Brands	Premium Brands
First Hour	$12.00 per person	$9.00 per person	$9.75 per person
Second Hour	$5.00 per person	$5.75 per person	$6.25 per person
Each Additional Hour	$3.00 per person	$3.25 per person	$3.50 per person

DRAFT BEER

Domestic 1/2 Barrels - $275.00
Domestic 1/4 Barrels - $140.00

WINE/CHAMPAGNE

House Wine - $17.95 per bottle
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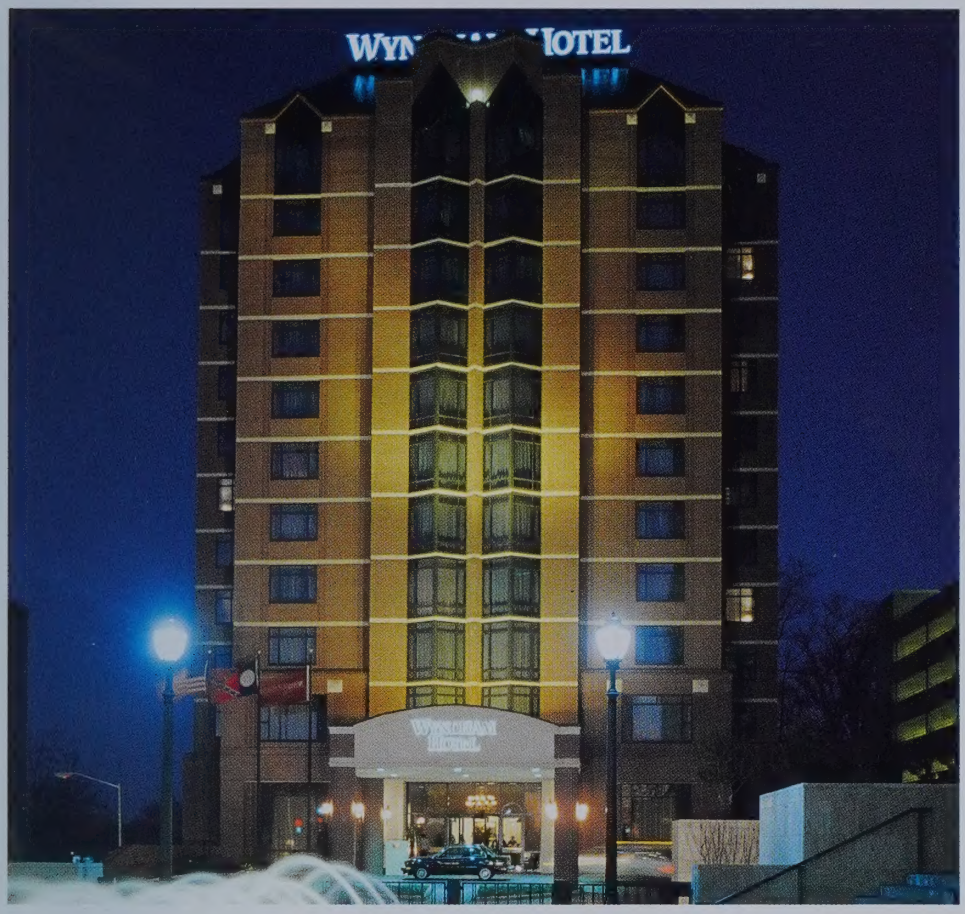
5/12/07

PRICES DO NOT INCLUDE 18% SERVICE CHARGE OR SALES TAX

WYNDHAM MIDTOWN ATLANTA

THE RIGHT WAY. THE WYNDHAM WAY.



LOCATION
Located in Historic Midtown Atlanta at the intersection of Peachtree and 10th Streets. Just five minutes from Atlanta's Central Business District. Additional shopping, including Underground Atlanta and the Georgia World Congress Center, is less than ten minutes away. Hartsfield International Airport is 25 minutes away.

FEATURES
- Architecture and decor in keeping with the area's historic past. Exterior finish is Georgia red brick with bronze reflective glass
- Polished Italian marble highlights an interior contrasted by traditional antiques and custom designed soft pastel rugs
- Food and beverage facilities and seven meeting rooms totaling 5,000 square feet
- Health Club featuring indoor swimming pool with lap lanes, sauna, steam, whirlpool and exercise room
- Easy access to all sections of Atlanta, including Fortune 500 companies such as AT&T, BellSouth and Coca-Cola; plus cultural centers such as The High Museum of Art, The Fox Theatre and Symphony Hall
- Valet parking
- Advanced fire/life safety system

GUEST ROOM INFORMATION

Number of rooms	191
Number of floors	11
Double/Doubles	50
King Rooms	105
Executive Kings	31
Suites	5

GUEST ROOM FEATURES
- Color television with remote control
- In-room coffee makers
- Alarm clock/radio
- Cable channels including CNN, ESPN, first run movies, Weather Channel/ airline departures
- Extended telephone cord
- Comfortable lounge seating
- State-of-the-art security systems
- Handicap access rooms
- Refrigerators in many rooms

GUEST SERVICES
- Airport transportation
- Laundry/valet
- Safety deposit boxes
- Valet and self-park garage
- Vending and ice machines on each floor
- Sundries available
- Irons and ironing boards available
- Car rental available

DINING AND ENTERTAINMENT
- Juniper Street Cafe specializing in American cuisine. Breakfast, lunch and dinner daily
- Butler's Pub offers a selection of fine domestic and imported wines served by the glass in an intimate setting
- Room service

MEETING ROOM FEATURES
- Exterior view
- House phone
- Microphone jacks
- Light dimmer control
- Audiovisual equipment available

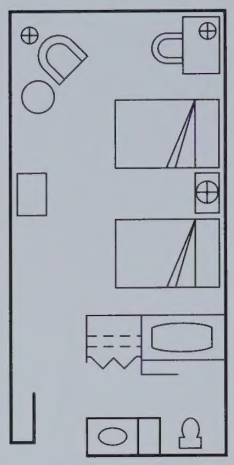
CONFERENCE SERVICES
- 24-hour facsimile service
- Mail and package service

ATHLETIC FACILITIES
The Midtown Athletic Club located in the hotel offers:
- Indoor swimming pool
- Nautilus equipment
- Aerobics studio
- Sauna and steam
- Whirlpool
- Massage therapy
- Pro Shop

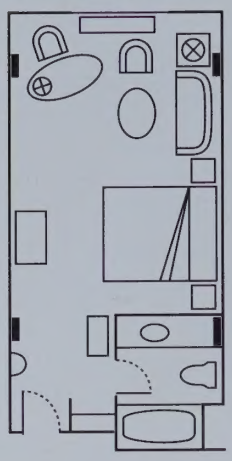
PEACHTREE AND 10TH STREETS, ATLANTA, GA 30309 404-873-4800 FAX: 404-870-1530

GUEST ROOMS

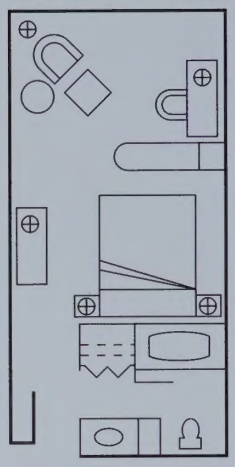
DOUBLE/DOUBLE



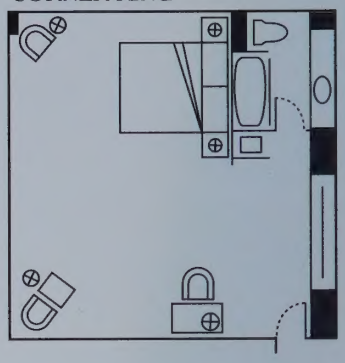
STANDARD KING



EXTENDED KING

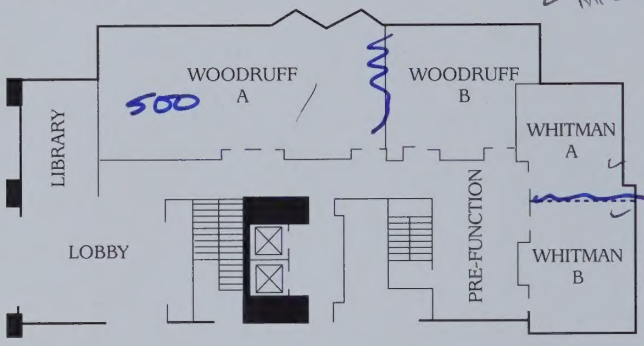


CORNER KING

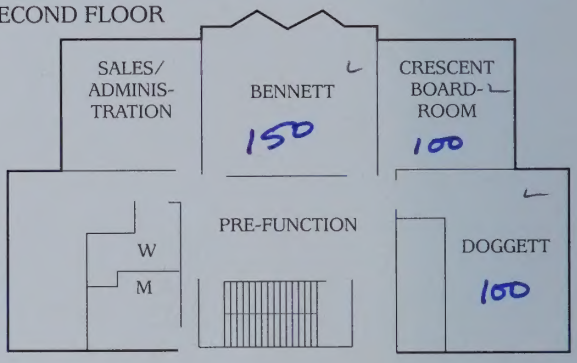


CONFERENCE/MEETING ROOMS

FIRST FLOOR



SECOND FLOOR



MEETING SPACE CAPACITY CHART*

ROOM	SQ. FEET	THEATRE	CLASSROOM	CONFERENCE	HOLLOW SQ.	BANQUET (OVAL)	RECEPTION
FIRST FLOOR							
WOODRUFF A	1,188	90	70	40	40	80	100
WOODRUFF B	506 25X30	30	20	20	20	40	50
COMBINED	1,694 50X30+	150	100	60	60	140	200
WHITMAN A	420	20	20	18	10	30	40
WHITMAN B	500	30	20	22	20	40	40
COMBINED	980	60	40	40	30	70	80
SECOND FLOOR							
DOGGETT	442	30	20	24	20	30	30
CRESCENT BOARDROOM	440	20	12	16	15	20	20
BENNETT	572	50	32	24	24	40	50

*Our meeting room capacities have been calculated using the Meeting Planners International Comfort Calculator.

WYNDHAM MIDTOWN ATLANTA

THE RIGHT WAY. THE WYNDHAM WAY.

PEACHTREE AND 10TH STREETS, ATLANTA, GA 30309 404-873-4800 FAX: 404-870-1530

CALL YOUR TRAVEL PLANNER OR:

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GROUP SALES: 800-327-8321
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NATIONAL SALES OFFICES: NEW YORK, WASHINGTON D.C., CHICAGO, LOS ANGELES

REPRESENTED WORLDWIDE BY UTELL INTERNATIONAL AND WORLD HOTELS & RESORTS

SPECIAL REPORT

TOP U.S. HOTEL CHAIN SURVEY

UPSCALE

Rank	Chain	% Usage	Ease in Arranging Individual Travel	Ease in Arranging Group Travel	Facilities for Resort Meetings	Facilities for Meetings	Corp. Rate Programs	Frequent Traveler Programs	Timely Comm. Payment	Quality of Food	Helpful and Courteous Staff	Physical Appearance	Quality / Var. of In-Room Amenities	Quality of Bus. Center	Quality of Bus. Amenities	Overall Price / Value Relation	Overall Weighted Average Score
1	WESTIN HOTELS & RESORTS	39.0	8.47	8.11	8.09	**8.30**	7.61	7.53	8.05	**7.94**	**8.57**	**8.63**	**8.14**	**8.10**	**7.81**	**7.91**	8.11
2	HYATT HOTELS	62.2	8.47	7.96	8.33	8.22	7.53	7.91	**8.10**	7.76	8.20	8.31	7.97	7.93	7.69	7.58	7.99
3	MARRIOTT HOTELS & RESORTS	82.6	8.45	7.86	8.21	8.07	7.40	8.07	7.88	7.61	8.33	8.25	7.84	7.89	7.56	7.59	7.93
3	WYNDHAM HOTELS & RESORTS	31.1	8.47	**8.31**	8.21	8.13	**7.69**	6.66	7.94	7.75	8.18	8.20	7.92	7.92	7.53	7.66	7.93
5	HILTON HOTELS CORP.	75.5	8.37	7.87	7.86	7.90	7.60	**8.09**	7.87	7.39	8.09	7.96	7.73	7.73	7.47	7.50	7.81
5	SHERATON HOTELS & RESORTS	61.8	8.35	7.82	7.99	7.94	7.66	7.72	7.90	7.45	8.03	7.95	7.65	7.78	7.47	7.62	7.81
7	WALT DISNEY WORLD RESORTS	32.8	8.41	7.79	**8.69**	7.84	6.18	5.59	7.83	7.67	8.53	8.90	8.00	7.58	7.17	7.46	7.78
8	EMBASSY SUITES	50.6	**8.50**	7.97	7.40	7.80	7.30	6.74	7.79	7.40	8.17	8.27	8.03	7.48	7.33	7.79	7.77
9	DOUBLETREE GUEST SUITES	36.5	8.46	7.91	7.55	7.81	7.52	6.80	7.61	7.53	7.99	8.06	7.93	7.64	7.26	7.74	7.75
10	RENAISSANCE HOTELS & RESORTS	24.1	8.26	7.46	7.45	7.74	7.33	6.67	7.57	7.38	7.79	8.16	7.53	7.77	7.65	7.27	7.60
11	OMNI HOTELS	26.1	8.19	7.83	7.34	7.52	7.21	6.71	7.31	7.35	7.89	8.05	7.60	7.55	7.05	7.38	7.54
12	RADISSON HOSPITALITY WORLDWIDE	41.9	8.12	7.56	7.07	7.44	7.66	7.00	7.72	7.39	7.82	7.57	7.39	7.36	6.96	7.29	7.48
13	CROWNE PLAZA	42.7	8.09	7.65	6.97	7.61	7.24	7.10	7.33	7.19	7.89	7.80	7.49	7.30	7.16	7.19	7.46
14	ADAM'S MARK	29.9	8.07	7.60	6.68	7.43	7.07	5.74	6.48	7.07	7.65	7.65	7.39	7.45	7.04	7.30	7.27
	AVERAGE		8.35	7.85	7.80	7.88	7.41	7.35	7.72	7.50	8.11	8.12	7.77	7.71	7.40	7.54	7.77

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Business Travel News
BTN
THE NEWSPAPER OF THE BUSINESS TRAVEL INDUSTRY

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Meetings The Wyndham Way

WYNDHAM
HOTELS & RESORTS

Small, Medium, Large or Extra Large — We Can Handle It.

Many Wyndhams feature distinctive library lounges, perfect for intimate gatherings.

Your meetings come in all sizes. Fortunately, Wyndham's meeting spaces are flexible enough to handle everything from the biggest trade shows to the most intimate reception.

And to ensure that each meeting room is as comfortable as possible no matter what its size, we plan for your group using specifications from the official MPI Comfort Calculator found on the back of this brochure.

Here at Wyndham, we're equipped to host the largest group imaginable. But even the smallest of meetings gets the same professional level of attention through our special program, *Wyndham One*. It's a one-step system offering simplicity and personalized service for small groups. We also have a variety of unique settings such as breathtaking atriums, courtyards, intimate garden libraries or even refreshing poolside areas for conducting informal meetings.

If you'll be needing audiovisual equipment, Wyndham has the resources and facilities to handle the most sophisticated multimedia needs to the simplest slide or overhead presentation. With Wyndham, you get the right space, the right equipment and (most important) the right attitude.

Impressive boardrooms, beautiful ballrooms, and everything in between.

From a single VCR to a multimedia extravaganza, we have the expertise to make any presentation a success.

We Make Meetings Tasteful with Quality Catering and Imaginative Themed Events.

What's the secret to planning the perfect event? One word: imagination.

Whether it's a large sales meeting, dinner for the board of directors, a training session or major social event, you can rely on our experienced catering services team to provide an elegant, tasteful setting, along with a varied selection of imaginative menu options to meet any budget or taste.

But creativity shouldn't be limited to the kitchen. We can arrange anything from an authentic Western "hoedown" to a margarita-and-Mexican-food fiesta to a '50s sock hop with an Elvis impersonator. (At Wyndham, we like to be inventive).

Even our coffee breaks are done with a flair. Why have the same old coffee break when you could have an ice cream social, health-and-fitness break (complete with aerobics), sherbet and fruit refreshers, even after-school "fantasy" cookie breaks. After all, who ever said that meetings have to be strictly business?

Doing things The Right Way means attention to detail and service.

Wyndhams are just as beautiful on the outside as they are on the inside, which gives you lots of choices for staging memorable events.

Our food and beverage service is second to none with imaginative cuisine designed to fit a wide range of budgets and tastes.

They Come For the Meeting. They Stay for the Amenities.

In every Wyndham hotel, in *every* room, your out-of-town attendees will find the amenities they need to be relaxed and productive. Our attractive, comfortable guest rooms have in-room coffee makers with complimentary coffee and tea, dataports, voice mail, free long-distance access and a *USA Today* right outside the door. Plus toiletry items from *Bath & Body Works*®.

After a long day, our fitness centers and swimming pools are great places to unwind. And our restaurants feature delicious, creative cuisine to fit any appetite or occasion, including heart healthy selections. It's this attention to detail along with a commitment to great service that ensures our guests experience one great stay after another. In fact, when your meeting is over, they may not want to leave.

Our rooms are carefully detailed to accommodate the needs of today's business traveler.

Our guest rooms feature comfortable, tasteful furnishings and a variety of thoughtful amenities.

We offer a variety of great casual and fine dining experiences.

Every Wyndham features an exercise facility.

Our resort properties offer great outdoor activities including golf, tennis and water sports.

Experience Meetings The Wyndham Way in Locations Across North America.

The Wyndham family of Hotels, Garden Hotels and Resorts is growing to better serve your needs. You'll currently find us in more than 100 convenient locations across the U.S, Canada and the Caribbean. With downtown, convention center, suburban and airport locations, as well as great resort destinations and a collection of charming historic hotels, chances are we're right where you need us.

The Wyndham Sugar Bay Beach Club and Resort in St. Thomas.

The Wyndham Emerald Plaza in San Diego.

The Right Way to Set Your Meetings Apart.

With more than 100 hotels throughout North America, Wyndham stands ready to make sure that your next meeting is done The Right Way. The Wyndham Way.

Every meeting you plan should be something special. By combining flexibility with creativity, the professionals at Wyndham will help you set a higher standard, time after time. And (you'll be happy to know) we offer this same level of quality service for all types of meetings, large or small. So when you're looking to plan a successful meeting from coast to coast — where there's a Wyndham, there's a way.

THE ARRANGER COMFORT CALCULATOR

MPI
MEETING PROFESSIONALS INTERNATIONAL®

ROOM SIZE SQUARE FEET	BANQUET		THEATRE STYLE	SCHOOLROOM STRAIGHT		RECEPTION	HOLLOW SQUARE	TRADE SHOW EXHIBITS	
	60" RND. (8 PER)	72" RND. (10 PER)		18" TABLES	30" TABLES			8' x 10'	10' x 10'
200	16	10	22	12	9	21	–	–	–
300	24	20	33	21	15	32	10	–	–
400	32	30	44	27	21	42	12	–	–
500	40	40	55	33	27	53	14	–	–
600	48	50	66	39	33	63	14	–	–
700	56	50	77	48	39	74	16	–	–
800	64	60	88	54	45	84	18	–	–
900	72	70	100	60	51	95	20	–	–
1,000	80	80	111	69	57	105	24	–	–
1,250	104	100	138	84	69	132	34	–	–
1,500	120	120	166	102	84	158	40	9	7
1,750	144	140	194	120	99	184	46	10	8
2,000	160	160	222	138	114	211	52	12	10
2,200	176	180	244	150	126	232	–	13	11
2,400	200	200	266	165	135	253	–	15	12
2,600	216	210	288	177	147	274	–	16	13
2,800	232	230	311	192	159	295	–	17	14
3,000	248	250	333	207	171	316	–	18	15
3,200	264	260	355	219	183	337	–	20	16
3,400	280	280	377	234	192	358	–	21	17
3,600	296	300	400	246	204	379	–	22	18
3,800	312	310	422	261	216	400	–	23	19
4,000	328	330	444	276	228	421	–	25	20
4,300	352	350	477	297	246	453	–	26	21
4,600	376	380	511	315	261	484	–	28	23
4,900	408	400	544	336	279	516	–	30	24
5,200	432	430	577	357	297	547	–	32	26
5,500	456	450	611	378	312	579	–	34	27
5,800	480	480	644	399	330	611	–	36	29
6,100	504	500	677	420	348	642	–	38	30
6,700	552	550	744	462	381	705	–	41	33
7,000	576	580	777	483	399	737	–	43	35
7,600	632	630	844	522	432	800	–	47	38
8,000	664	660	888	549	456	842	–	50	40
8,500	704	700	944	585	486	895	–	53	42
9,000	744	750	1,000	621	513	947	–	56	45
9,500	784	790	1,055	654	540	1,000	–	59	47
10,000	832	830	1,111	690	570	1,053	–	62	50
12,000	1,000	1,000	1,333	828	684	1,263	–	75	60
15,000	1,248	1,250	1,666	1,032	855	1,579	–	93	75
20,000	1,664	1,660	2,222	1,377	1,143	2,105	–	125	100
30,000	2,496	2,500	3,333	2,067	1,713	3,158	–	187	150
40,000	3,336	3,330	4,444	2,760	2,286	4,211	–	250	200

Group Sales: 800-327-8321

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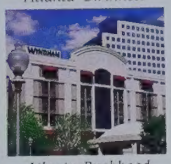
Atlanta-Northwest

Atlanta-Vinings

Atlanta-Perimeter Ctr.

Atlanta-Midtown

Atlanta-Gwinnett

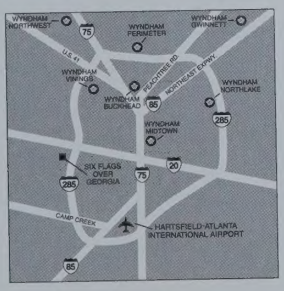


Atlanta-Buckhead

Atlanta-Northlake

Looking for a great place to stay in Atlanta? How about seven?

To say that Wyndham Garden Hotels have the Atlanta metro area covered would be an understatement. With locations in Midtown, Buckhead, Vinings, Perimeter, Northwest, Gwinnett and Northlake, there's an attractive, comfortable guest room waiting for you around every corner. How's *that* for Southern hospitality?



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500	40	40	55	33	27	53	14	–	–
600	48	50	66	39	33	63	14	–	–
700	56	50	77	48	39	74	16	–	–
800	64	60	88	54	45	84	18	–	–
900	72	70	100	60	51	95	20	–	–
1,000	80	80	111	69	57	105	24	–	–
1,250	104	100	138	84	69	132	34	–	–
1,500	120	120	166	102	84	158	40	9	7
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Meetings The Wyndham Way

WYNDHAM
HOTELS & RESORTS

Do Your Next Meeting The Right Way, The Wyndham Way.

Here at Wyndham, we believe there's a right way to do things. The right attitude (strictly "can-do"). The right taste (attractive, well-designed meeting rooms, beautiful guest rooms, handsome public areas). The right amenities (in-room coffee makers and *Bath & Body Works*® toiletries, to name a few). And the right locations (more than 100 across North America). If you think this sounds like the perfect place to hold your next meeting — guess what — you're right.

Meetings, The Wyndham Way.

A great meeting doesn't happen by accident. Wyndham's staff of trained professionals are experts at helping you create an environment conducive to getting things done (no matter what size event).

- We meet with you before the event to understand your organization's meeting objectives and fully communicate them to our staff.
- For ease and flexibility, we designate a professional meeting services manager to handle every detail from the start of your meeting to the finish.
- We offer standardized contracts at all of our hotels to expedite the time you spend up front.
- At the conclusion of your event, we ask for a thorough evaluation from you to help us consistently provide the highest level of service.

For a successful, perfectly orchestrated meeting, you can depend on your partners at Wyndham.

Our professional meeting services managers ensure that every meeting is done The Right Way, The Wyndham Way.

Atlanta-Northwest

Atlanta-Gwinnett

Atlanta-Vinings

Atlanta-Buckhead

Atlanta-Perimeter Ctr.

Atlanta-Midtown

Atlanta-Northlake

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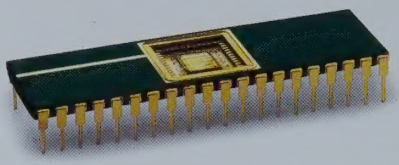

Chips

Salsa

Presenting two new Wyndham hotels in Silicon Valley and New Mexico.

Whether you're discussing semiconductors in San Jose or acclimating yourself to the flavor of Albuquerque, now you know where to stay. Conveniently located near international airports, both new Wyndham hotels represent the West at its best.

Albuquerque

San Jose

WYNDHAM HOTELS & RESORTS™

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WYNDHAM GARDEN HOTEL

Midtown Atlanta
125 10th St. Atlanta, GA 30309
Phone: 404/873-4800 Fax: 404/872-7377

BOOKING AGREEMENT

Today's Date:	5/12/98	Decision Date:	6/15/98	Definite:	Tentative:
Organization:	In the Life Atlanta			Arrival Date:	
Post As:	Black Pride Celebration			Departure Date:	
Contact:	Darryl Moch			Title:	
Address:	828 W. Peachtree Suite 207			Phone:	753-2900 Ext.
City:	Atlanta	State: GA	Zip: 30308	Fax:	

Day							
Date							
Single							
Double							
Triple/Quad							
Suite							
Net							
Total							

RESERVATIONS TO BE MADE BY:

Individuals: Rooming List: Reservation Cards:

Reservations to be made no later than:

RATES

Single: Suite:
Double: Other:
Triple/Quad: Total Room Nights:

Day/Date	Time	Function	Set-Up	Attendance	Location	Room Rental
Friday, 9/4/98	24Hrs	TBD	TBD	Flow	All	TBD
Saturday, 9/5/98	24Hrs	TBD	TBD	Flow	All	TBD
Sunday, 9/6/98	24Hrs	TBD	TBD	Flow	All	TBD

Attention Client: Check-out time is 12:00 PM. All meeting rooms subject to change. If meeting materials are being shipped, please address it to the attention of your hotel contact with the organization, name, and meeting date, clearly marked. Please arrange to have materials arrive no more than 2 days prior to your function. **Doubles can be requested but are not guaranteed.**

Banquet Event Cancellation Policy: In the event a function, or any part of a function is canceled, the hotel may assess a cancellation fee. If the cancellation occurs less than 14 days prior to the event, you agree to pay the hotel up to 50% of the function value. If the cancellation is within 72 hours of the event, the customer agrees to reimburse the hotel 100% of the function value.

Parking: $9.50 Overnight/$12.00 Valet/$5.00 Event.

Method of Room Guarantee: **6:00 PM** **Guaranteed Late Arrival:** _____ **Method:** _____

Special Requests:

All meeting space held for Labor Day weekend on a 24 Hr. basis. Meeting room rental based on food & beverage.

A $500 non-refundable deposit required along with signed contract to confirm as definite. Group to utilized Mitchell Room and 10th Street area as Headquarter location for weekend event. No sleeping rooms available as of 5/1/98.

Method of Payment: Direct Bill All Charges: _____ Direct Bill Room & Tax: _____
Individuals Pay Own: _____ Direct Bill Banquet Charges: _____
Other: _____

Signature: _____ **Date:** 5/20/98 **Sales Person:** **Christine Coppola**

WYNDHAM MIDTOWN ATLANTA

125 10TH STREET
ATLANTA, GA 30309
404-873-4800
FAX 404-872-7377

TO: Daryl

DATE: 5/18

FAX#: 762 9610

 # OF PAGES: 2

FROM: Christine

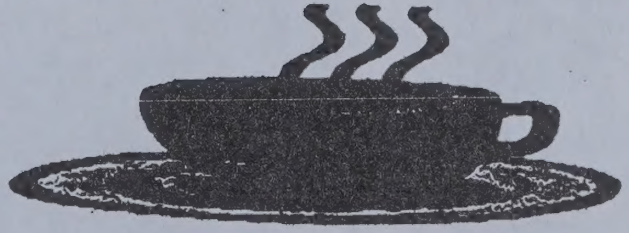
SUBJECT:
Booking Agreement
for our
"All Space Hold"
at hotel!
Call w/ questions!
Thanks
Christine ☺

Book a Meeting between March and June 1998 And your Group will receive a *Complimentary Afternoon Break!*

Ask about our New All Day *Meeting Planner Packages !*

Book One and Receive *Complimentary Room Rental & Limited Audio Visual !*

YOUR MEETING, YOUR WAY.
THE RIGHT WAY
THE WYNDHAM WAY.



CALL THE SALES AND CATERING MANAGER TODAY AT 404-870-1549 AND BOOK YOUR MEETING OF 15 PEOPLE OR MORE MONDAY THROUGH FRIDAY.

WYNDHAM MIDTOWN ATLANTA

125 10TH STREET
ATLANTA, GA 30309
404-873-1888
FAX 404-872-7377

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YOUR MEETING, YOUR WAY.
THE RIGHT WAY
THE WYNDHAM WAY.

TO: Donny!

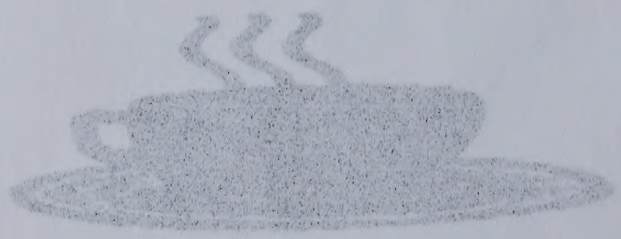
DATE: 5/18

FAX#: 762 9610

OF PAGES: 2

FROM: Christina

SUBJECT:
Booking Agreement
for one
"Mi casa tu casa"
at Hotel
Call w questions!
Thank
Christina (3)



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